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IDENTIFICATION: **HOT-AIR STERILIZER**

MODEL: **DRY STERIL 60V**

YEAR OF CONSTRUCTION:



INSTRUCTIONS FOR THE INSTALLER: *these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*

INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

1. INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE STERILIZER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE STERILIZER. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED ENGINEERS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS STERILIZER IS INTENDED FOR COMMERCIAL USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**.

THIS APPLIANCE MUST ONLY BE USED BY SPECIFICALLY AUTHORISED STAFF TRAINED IN ITS CORRECT USE. THE APPLIANCE MUST ONLY BE USED FOR ITS INTENDED PURPOSE: THE STERILIZATION OF SURGICAL INSTRUMENTS IN A MEDICAL AND PARA-MEDICAL CONTEXT. THE APPLIANCE MUST NOT BE USED FOR TREATING CONTACT LENSES UNDER RULE 15 - ANNEX 9 - SUBSECTION 1.

ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE. THE STERILIZER IS SUPPLIED IN SUITABLE PACKAGING WHICH REQUIRES THE NORMAL PRECAUTIONS FOR TRANSPORTATION OF FRAGILE MATERIALS, AS INDICATED ON THE PACKAGING ITSELF. IF THE APPLIANCE IS RETURNED, USE THE ORIGINAL PACKAGING.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE STERILIZER, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **0** (OFF) POSITION WHEN YOU FINISH USING THE STERILIZER.



NEVER PUT INFLAMMABLE OBJECTS IN THE STERILIZER: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS LOCATED IN AN EXPOSED POSITION AT THE REAR OF THE STERILIZER.

THE PLATE MUST NOT BE REMOVED.



THE APPLIANCE IS INTENDED FOR COMMERCIAL USE BY APPROPRIATELY TRAINED PERSONNEL. CHILDREN SHOULD ALWAYS BE KEPT OUT OF ITS REACH AND NEVER BE ALLOWED TO PLAY WITH IT.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

THE WARRANTY COVERS PRODUCTION DEFECTS AND IS SUBJECT TO THE CONDITIONS OF THE CERTIFICATE WHICH ACCOMPANIES THE APPLIANCE.



Instructions for the installer

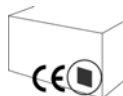
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2. INSTALLATION OF THE STERILIZER



The sterilizer must be set up on a perfectly flat surface and left standing free. Make sure to allow enough room at the back for easy access to the terminal strip for connection of the power cable to mains.

*Installation must be carried out by a **qualified technician** in compliance with applicable regulations in force.*



2.1 Electrical connection

Make sure that the power line voltage matches the specifications indicated on the rating plate located to the rear of the sterilizer. **This rating plate must never be removed.**

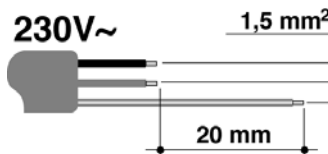
The sterilizer is supplied complete with a H07RN-F three-core supply cable for operation from a **230V~** power supply.



The standard cable is of the three-core 3 x 1.5 mm² H07RN-F type.

If necessary the electrical supply cable should be replaced with an oil-resistant type (min. H05RN-F 3 x 1.5 mm²).

The (yellow/green) earth cable on the end of the cable to be connected to the sterilizer should be at least 20 mm longer.



Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Also check that the power supply line is provided with adequate earthing. Avoid using adapters or shunters.



In case of permanent connection, ensure that power cable is equipped with an easily accessible omnipolar switch fitted in proximity to the apparatus and with a gap between contacts equal to or greater than **3 mm**.



2.1.1 Safety thermostat

The sterilizer is fitted with a safety device which trips in case of serious malfunction. To reset, contact the nearest servicing centre.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the sterilizer.



2.2 Levelling


Adjust the four feet so as to set the sterilizer on a perfectly level plane. For this purpose, loosen the lock nut and unscrew the foot. The range of adjustment of the screw is 10 mm.

3. DESCRIPTION OF CONTROLS



1


THERMOSTAT KNOB

This permits selection of the ideal cooking temperature. Turn the knob clockwise to the desired temperature. Adjustment is progressive so that the sterilizer also operates at any intermediate value. When the knob is turned to the symbol , the fan is switched on but the heating element is not.



2

TIMER KNOB

This permits to select manual or timer-controlled cooking with automatic turning off of the sterilizer at end of the cooking cycle. For manual control of the cooking time, turn the knob to the symbol .

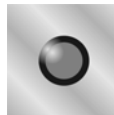
To set cooking time, turn the knob clockwise. Time is expressed in minutes (**5 to 60**). Adjustment is progressive so that time can also be set to any intermediate value. Upon completion of the cooking cycle, the knob automatically returns to **0**, the sterilizer turns off and a buzzer signal is set off.



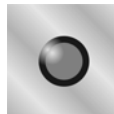
Instructions for the user

3**ORANGE LIGHT**

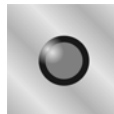
When on, indicates that sterilizer is heating up. When the set temperature is reached, the light goes off. During the cooking cycle, the light comes on and goes off various times signalling that the temperature in the sterilizer is being kept constant as per the set value.

**4****GREEN LIGHT**

This light indicates that the thermostat knob is turned to any setting, and does not go out until the thermostat knob is returned to zero or the safety thermostat is tripped.

**5****RED LIGHT**

When on, it indicates that the safety thermostat with automatic reset has been tripped by an appliance malfunction, cutting off the power supply. The oven cannot be reused until this light goes out.

**6****THERMOMETER**

Shows the temperature reached inside the oven.



4. USE OF THE STERILIZER

4.1 Warnings and general advice



When using for the first time, it is advisable to heat up the sterilizer to its maximum temperature for enough time to burn off any possible oily manufacturing residues.



4.2 Pre-heating

Before sterilising, preheat the appliance to the temperature required for at least 15 minutes.

4.3 Manual cooking

The sterilizer heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the sterilizer is being kept constant.

**TIMER KNOB
SET TO MANUAL**



**THERMOSTAT KNOB
ON ANY POSITION**

Ex. **200**

4.4 Timed cooking

The sterilizer heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the sterilizer is being kept constant. Upon completion of the cooking cycle, the sterilizer automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn off, set the thermostat knob to **0**.

**TIMER KNOB
ON ANY POSITION**

Ex. **30**

**THERMOSTAT KNOB
ON ANY POSITION**

Ex. **200**

5. CLEANING AND MAINTENANCE

**Important:**

never spray water directly on to the sterilizer. Never use pressure nozzles.



Before any intervention, disconnect the power supply of the sterilizer.

5.1 Cleaning stainless steel parts

To maintain stainless steel parts in perfect condition, clean regularly at the end of the work day. Allow to cool first.

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

Do not use metallic sponges or sharp scrapers: they will damage the surface.

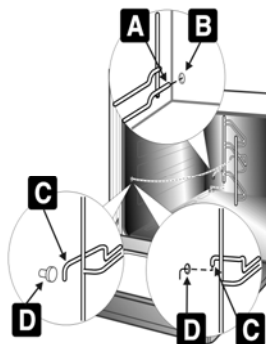
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.



5.2 Cleaning the inside of the sterilizer

To maintain the sterilizer in perfect condition, clean it regularly at the end of the work day. Allow to cool first. Take off all removable parts. Remove the side guides by unscrewing the ring nut A and sliding them out of the rear hole B.



- Clean sterilizer grill and side guides with warm water and non-abrasive detergents. Rinse and dry.
- Clean the inside walls of the sterilizer with a soft cloth soaked in an ammonia solution; rinse and dry. In case of persistent spots or drip-offs, place an ammonia-imbibed cloth on the bottom of the sterilizer, close the door and after a few hours wash the sterilizer with warm water and a liquid detergent. Rinse and dry.

6. EXTRAORDINARY MAINTENANCE

The sterilizer may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

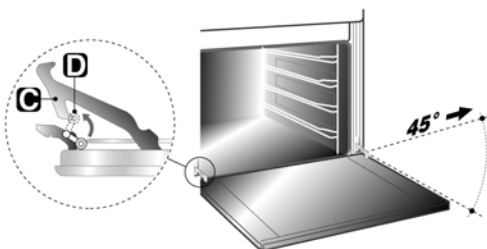


Before any intervention, disconnect the power supply of the sterilizer.

6.1 Removing the door

Hinges with mobile connecting plates

Catch the door at the two sides with both hands in proximity to hinges **C** and lift up the small levers **D**. Lift the door upwards at an angle of about 45° and slide out. To remount, insert hinges **C** into the appropriate grooves, allow the door to rest downwards and release the small levers **D**.



6.2 Sterilizer door seal

To permit thorough cleaning of the sterilizer, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

